



Allevatore di Formaggi

Maggengo



Description

Maggengo is a cheese produced in the Piemontese Langa, with a small shape and very soft texture, characterised by an intense lactic flavour.

It can be paired perfectly with craft beers and sparkling wines. [\[guffanti_pdf_button\]](#)

Characteristics

Characteristics

Region



Piedmont

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Small and round shape, as the cheese matures the rind tends to become reddish.

Taste

lactic and intense

Pairings

Raw and light craft beers or white and sparkling wines

Technical specifications

- **Milk:** cow's milk, raw
- **Processing:** artisanal
- **Cheese Paste:** unpressed cooked
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** November-July
- **Weight:** 0.8 kg
- **Diametro:** diameter 15 cm, height 5 cm
- **Producers:** n/a
- **Whole Cheese Code:** 7500134
- **Cutted Cheese Code:** n/a